



APPETISERS

Breads and Olives, olive oil and balsamic, salted butter (*v)(vg) **£5.95 (1), £10.50 (2)**

Rosemary and Padano Popcorn (v) **£5.95**

THE FIRST COURSE

Moules Mariniere with Focaccia. (g*) **£10.50** as **Main £21.00**

Black bean, Chorizo and Tomato Soup with Breads. (g*) **£10.50**

Vegetable Gyozos with a **Japanese dipping sauce**. (vg) **£9.95**

***Cheese Fondue for sharing with toasted breads, vegetables and sausages. (vg*)(g*)
£10.95p.p.***

(g)gluten free (vg)vegetarian (v)vegan (*)available on request

FOOD ALLERGIES AND INTOLERANCES

Please make our staff aware so we can advise on the appropriate dishes.
Thank you



MAINS - £21.50

Hake with a **mussel** cream sauce, **dill oil**, **parsnip** and **potato Rosti** and winter greens (g)

Lamb Tagine with **Almond** and herb **Coucous**, **tahini dressing** and **flatbread** (g*)

Vegan Tagine available(v)(vg)

Chicken roasted with **leeks**, **black olives** and **peppers**, in **olive oil** and **lemon** served with a **pearl barley Risotto** (g*)

Indonesian spiced Pork served with **Rice** (g)

A SWEET FINISH - £9.95

Pineapple Sticky Toffee Pudding with a **Rum Butterscotch Sauce** and **Clotted Cream**

Orange marmalade Bread and **Butter Pain perdu** with **custard**

Light Chocolate Mousse with **Shortbread**(g*)

Cheeseboard

3 cheeses £12.50 p.p.

5 cheeses for two persons £20.50

Served with frozen grapes, selection of crackers, fruit chutney and salted butter

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